

Vendor's Packet

All food vendors, food demonstrators, or food equipment demonstrators, who are *not* currently licensed by the Health Department, who sell or give food to the public are required to read and complete the forms in this information packet.

THE PACKET INCLUDES:

1. **License Application** for a Temporary Food/Itinerant Establishment. Application **MUST** be received no later than 48 hours prior to event.

License will be issued after the application is received, the appropriate fee is paid **AND** the booth is inspected and/or approved to open for business.

2. **Food Regulations** - A summary of the food regulations and what will be expected of all food operations.

3. **Self-Inspection Sheet** - To be completed prior to opening.

4. **Handwash Set-Up** - When conventional handwashing facilities are not available, each booth must provide handwashing facilities.

5. **Food Safety Notice** - Post in your booth.

6. **No Bare Hands Contact** - Post in your booth.

INSPECTIONS:

During the Health Department's inspection, critical violations must be corrected immediately or, depending on the situation, within 2 hours. Non-critical violations must be corrected within 24 hours. Failure to correct items in violation within a specified time could result in suspension of your permit.

PLAN REVIEW:

If you are planning to construct (or have already started) a new booth or mobile unit, you must contact Central District Health Department. Food Regulations require that the health department review and approve all plans **PRIOR** to construction.

REGULATIONS FOR ITINERANT RESTAURANTS

1. The concession grounds and area immediately surrounding are to be kept free of trash, litter and garbage. Trash cans with tight-fitting lids or plastic garbage bags are to be used for containing trash. Trash and garbage cans are to be emptied as often as necessary to prevent a nuisance.
2. All reasonable means to allay dust and control flies are to be used.
3. All food is to be stored 6" above the ground and protected from flies, dust and from the coughing and sneezing of the public. All grills, food or confection preparation and display tables immediately accessible to the public are to be surrounded on three sides by glass or other suitable panels. All perishable foods (meats, milk, cream-filled pastry, etc.) are to be refrigerated below 45°F. After heating all hot foods to 165°F minimum, they shall be kept at 140°F or above.
4. Each booth must be provided with handwashing facilities: Running water (at least a water jug with spout), soap, sanitary paper towels and a container to catch the waste water.
5. Use single-service (disposable) eating, drinking utensils. Single-service containers are to be handled in such a manner that the surfaces coming in contact with food or drink are not touched by the fingers or the food handlers. Open plastic sleeve or paper box of cups so that only the bottom of the cup is exposed.
6. Provide 3 tubs for washing, rinsing, sanitizing all equipment.
7. Keep counters, tables, shelves, grills and refrigerators are to be kept clean.
8. Liquid wastes are to be handled in a manner stipulated by Central District Health Department.
9. Milk must be Grade A Pasteurized and served only from 2-pint containers or approved bulk milk dispensers.
10. Food handlers shall wear clean outer garments at all times.
11. Health cards are not required, but any individual with open sores, cuts, boils, infected pimples, etc., on the hands, arms, face or neck will be restricted from food handling. Also, any person with a common cold or influenza will not be permitted to work in the food concessions. Food handlers in question should consult a physician.
12. Storage of food or bottled goods in ice water, shall be prohibited, except for carbonated beverages. Carbonated beverages may be permitted in ice water: 1) the water contains at least 50 ppm of available chlorine; and 2) the iced water is changed frequently enough to keep both the water and container clean. Bottled goods (non carbonated) may be stored in clean ice, continuously drained.
13. **Home prepared food is not allowed** (Section 02.19100, 11 of Rules and Regulations Governing Food Sanitation Standards for Food Establishments (Unicode).

THE MOST COMMON VIOLATIONS ARE:

1. **No thermometers in refrigeration units.** An accurate thermometer each refrigerator, freezer, or ice chest is required. A metal-stemmed thermometer is required for checking hot food temperatures.
2. **Food on the ground.** ALL FOOD must be at least 6 inches off the ground.
3. **No handwashing facilities.** Be sure you have soap, sanitary paper towels and a supply of clean water in a container with a push button spout.

Be sure these items are in compliance BEFORE your first inspections. If any non-critical items are marked, the item must be corrected within 24 hours. Critical items must be corrected within 2 hours, depending on the situation. Failure to correct violations could result in your permit being suspended.

OPENING YOUR BOOTH

1. **Submit your application** or sign the sign up sheet before the fair opens. Any organization submitting application late will be given a lower priority for opening inspection.
2. **Contact the inspector** assigned to your area. Central District Health Department will assign inspectors two weeks before the fair opens. You should contact your inspector as soon as known. If you have not already done so, you will be contacted by your inspector when your application for permit is received.
3. **OPENING BEFORE THE FAIR OFFICIALLY OPENS.** Set an appointment for inspection with your inspector if you are sure you will be ready before the first day of the fair.
4. **FILL OUT SELF-INSPECTION FORM THE DAY YOU OPEN.**
5. **Those booths serving** a large variety of "potentially hazardous foods" (such as chili, burritos, stew, salads, hot dogs, shellfish, seafood, poultry) must be inspected by Central District Health Department and licensed before they can open for business, unless already licensed for the year.
6. **On opening day** our office will inspect any booth or vendor not yet licensed. No appointment necessary.

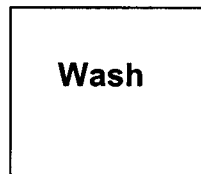
DISHWASHING SET-UP

The following procedures are recommended in Temporary Food Establishments for washing multi-use eating and drinking utensils by hand.

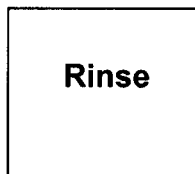
Use three (3) vats such as small washtubs or a three-compartment sink.

1. The first vat is used for washing items with hot water and a suitable soap or detergent.
2. The second is used for rinsing in hot water.
3. The third is filled with chlorine solution made of 1 tablespoon per gallon of water. (Liquid unscented bleach, Clorox, Purex, or their equivalents are acceptable compounds.)

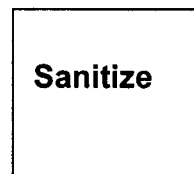
Air-dry all sanitized items. **DO NOT** dry with a towel.



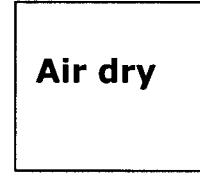
DETERGENT AND WATER



FRESH WATER



**50 PPM CHLORINE
1 TEASPOON/GAL
WATER**



**DRYING RACK OR
TABLE**

NOTE: Dumping wastewater on the ground or in a storm drain is prohibited.

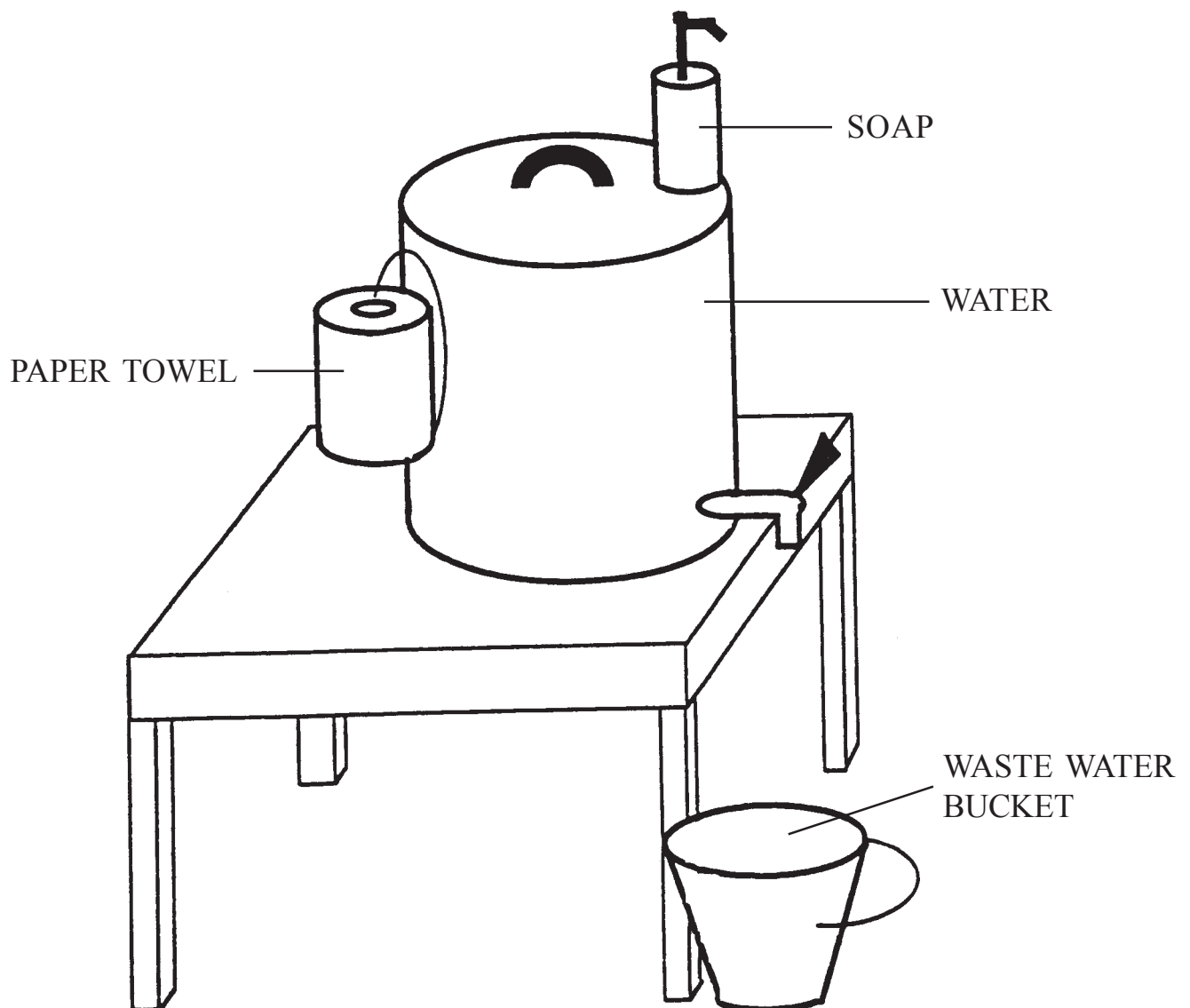
**Method of wastewater disposal must be approved by Central
District Health Department.**

HANDWASHING SET-UP

- Use a water container with a turn valve. Place a bucket under the spicket to catch wastewater.
- Have soap dispenser near by.
- Place paper towels on a spindle or hang from string or wire.

(Note: Dumping wastewater on the ground or in a storm drain is prohibited.)

Method of wastewater disposal must be approved by Central District Health Department.



Also acceptable as water container: Collapsible water jugs, plastic jug, each with TURN valve.